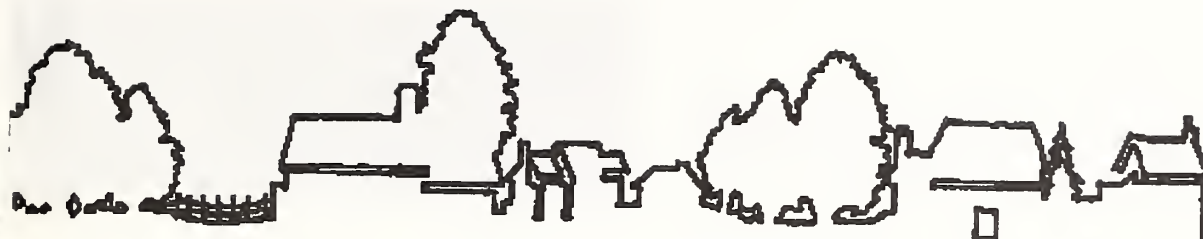


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Do not assume content reflects current scientific knowledge, policies, or practices.



E.coli 0157:H7

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**What you need to know
if there is an outbreak
in your community**

- Background information
- Prevention guidelines
- Protecting your children
- USDA--E. coli control efforts

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JUL 18 1997

CATALOGING PREP.

**United States Department of Agriculture
Food Safety and Inspection Service
JULY 1995**

Factsheet

USDA forms **Epidemiology and Emergency Response Program** to study the occurrence of foodborne illness and provide quick assistance in outbreaks

USDA's Food Safety and Inspection Service has established the Epidemiology and Emergency Response Program (EERP) as part of a commitment to safer meat and poultry products and improved public health. Directly focused on illness related to meat, egg and poultry products, EERP will handle product recalls and act as the liaison with state and local health departments to assist in rapid response to foodborne disease outbreaks.

Currently there is a Washington, D.C. headquarters staff and a liaison office at CDC in Atlanta. A rapid response staff or Field Epidemiology Emergency Team (FEET) has also been established and consists of 22 officers stationed across the country. These field personnel are FSIS meat and poultry production staff experts trained in the investigation of foodborne disease outbreaks.

The EERP staff enables us to provide greatly enhanced assistance to the public health community. Whenever a local health organization needs help with an outbreak investigation associated with consumption of meat, eggs or poultry products, this staff and the field personnel can assist in determining the source and distribution of contaminated product, investigating the production of the product or removing contaminated product from sale.

For more information on the EERP staff and their functions, call

Jacque Knight
News Bureau
(202) 720-9113.

FEET Officers in the Field

Indiana Illinois

Dr. Ruth Spargur
(217) 492-4500

Ohio

Dr. William M. Hockman
(614) 833-1405

Alabama Mississippi

Dr. James L. Burt
(601) 965-4312

Georgia

South Carolina

Dr. Franklin A. Norwood
(706) 546-2125

Kentucky West Virginia

Dr. Michaelle R. Fisher
(706) 557-9737

North Carolina Tennessee

Dr. Theora I. Jamison
(615) 333-7786

Florida Puerto Rico

Dr. Rafael Florit-Lebro
(809) 760-8585

Alaska Washington

Idaho Montana

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Dr. Mohammed S. Ibraheim
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Arkansas Oklahoma

Dr. Ronald D. Powell
(501) 751-8412

Kansas Nebraska

Dr. Mohammad Abdullah
(913) 267-7855

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Dr. Harry E. Moore
(214) 767-0791

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(215) 597-3829

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Dr. Armia A. Tawadrous
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Dr. Richard C. Hackenbracht
(804) 525-0177

Wisconsin Michigan

Dr. Stephen V. Guryca
(616) 941-0511

California Hawaii

Dr. Adel A. Malak
(510) 337-5054

E. coli O157:H7

At a Glance

The bacteria *E. coli* O157:H7, also known just as O157, is a dangerous type of *E. coli*.

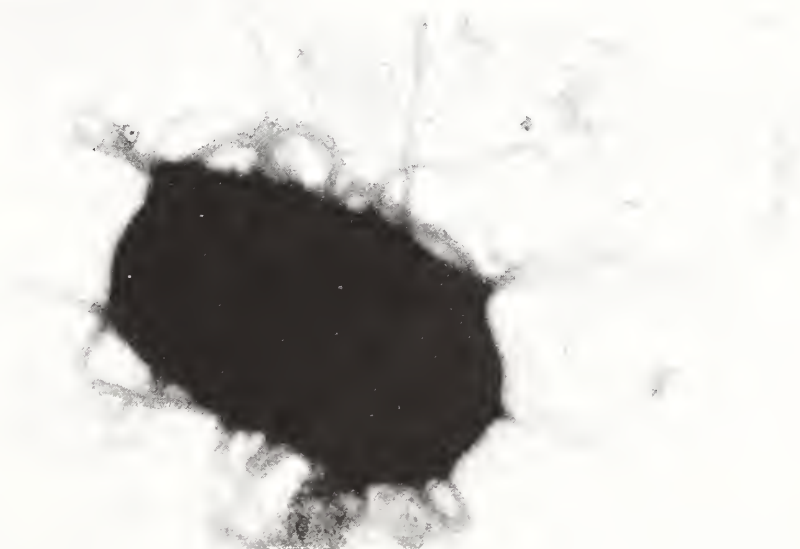
Healthy cattle carry the bacteria. It can be transferred from animal to animal, animal to man, from animal to man on food and from person to person through close contact or food. NOTE: O157 can survive refrigeration and freezer storage. Thorough cooking to 160° F, which kills O157 bacteria, is recommended as a safeguard against infection. Careful kitchen sanitation is also vital.

Food sources. Undercooked hamburger and roast beef, raw milk, improperly processed cider, contaminated water and mayonnaise and vegetables grown in cow manure have caused outbreaks. Recently, contaminated cantaloupe and hard, dry sausages (salami) have made people sick. Increasingly, cross-contamination at food service outlets—delis, grocery carryouts and salad bars is causing outbreaks.

Person-to-person transmission of the illness, particularly among children in daycare, is another problem.

Outbreaks. Since the large Western States outbreak in January 1993, there have been nearly 50 smaller outbreaks in the United States. The national Centers for Disease Control and Prevention (CDC) estimate there may be 20,000 illnesses a year.

The illness. O157 is dangerous. It appears that just a few of these bacteria can make you sick. After an incubation period of 3-8 days, the disease normally lasts 4-10 days.



Patients may suffer severe abdominal cramps, diarrhea and sometimes bloody diarrhea.

Complications. Young children, the elderly and infirm may develop complications. They can develop HUS (hemolytic uremic syndrome) which can cause kidney failure, brain damage, strokes and seizures.

Protect yourself and your family

- Cook meat 160° F or until all pink is gone from the interior and any juices.
- In your kitchen - Refrigerate or freeze all meat products as soon as you return from shopping. Wash hands after toileting or changing diapers and before food preparation in HOT, soapy water. Carefully wash your hands, utensils and work surfaces after contact with raw meats and their juices.
- Carefully wash all fruits and vegetables before eating. Scrub melons with a vegetable brush under running water before cutting into them.
- Avoid raw milk, untreated water and unpasteurized cider. Heat raw cider to 160° F before using.
- When eating out — Check burgers for doneness—no pink in the center or in juices. Return any undercooked food for thorough cooking.
- Parents should make sure their daycare manager is aware of local health department procedures on infection control. Daycare workers should also be following guidelines to screen for symptoms of O157:H7 illness. This helps sick youngsters get prompt treatment and prevents them from infecting others. ■

July 1995

An Outbreak of E. coli O157:H7

How could it happen?

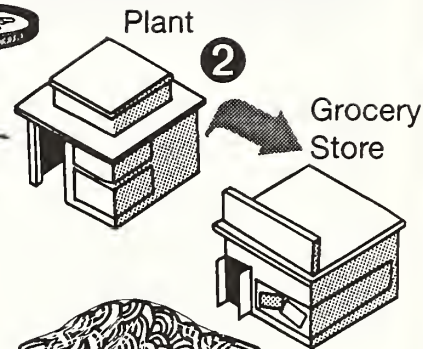
① On the farm

A few animals in a cattle herd are carrying the O157:H7 bacteria in their intestinal tracts. These bacteria don't make cattle sick, so the farmer or rancher has no way of knowing which animals to remove or isolate from the herd.



② At the meat plant

During processing, the O157:H7 bacteria from an infected animal's gut spreads to the meat surface. Later in the plant or at a grocery, this contaminated meat is mixed with other meat and ground for hamburger.



③ Someone eats contaminated food

Food can be contaminated by O157:H7 bacteria in two ways: 1) Bacteria in contaminated food are not thoroughly cooked; or 2) The bacteria spreads in the kitchen from contaminated items to food like salad or a mayonnaise dressing that is eaten without cooking.

In our example, contaminated meat was used to make meatballs. A few meatballs were not cooked thoroughly enough to kill the O157:H7 bacteria. The toddler contracts O157:H7 from eating the undercooked meat.



④ The toddler passes the illness to another child at daycare

The O157:H7 bacteria can be passed from one person to another. In daycare centers, where many children are in diapers or not fully toilet-trained, this bacteria can spread quickly from the stool of an infected child through contact with daycare workers and other children.

⑤ Symptoms of the disease

E. coli O157:H7 invades the human intestine. Most people are sick from 4 to 10 days with severe abdominal cramps, diarrhea and sometimes bloody diarrhea. But roughly 6 percent of victims, usually children, develop complications which can lead to kidney failure, seizures and other serious conditions. Complications may lead to strokes in the elderly.

O157:H7 can spread in a number of ways

Illness from the O157:H7 bacteria has been caused by foods including undercooked ground beef, roast beef, raw milk, improperly processed cider, contaminated water, mayonnaise, cantaloupes, vegetables grown in cow manure and salami (a dry sausage). Outbreaks have also started in cross-contamination at food service outlets—delicatessens, grocery carryouts and salad bars.

Person-to-person transmission in families and daycare is on the rise.

Protect yourself and your family

- To kill the O157:H7 bacteria, cook meat to 160° F or until all pink is gone from the interior and any juices.
- Refrigerate or freeze all meat products immediately when you return from shopping.
- Wash hands with hot, soapy water after using the toilet, changing diapers and before preparing food.

- Wash hands, utensils and kitchen surfaces with hot, soapy water after contact with raw meats and raw meat juices.
- Carefully wash all fruits and vegetables before eating. Scrub melons with a vegetable brush under running water before cutting into them.
- Avoid raw milk, untreated water and unpasteurized cider. Heat raw cider to 160° F before using.
- When eating out, check burgers for doneness (no pink in the center or in juices). Return undercooked food to complete cooking.
- Parents should make sure their daycare manager is following local health department procedures on infection control. Daycare workers should also be following guidelines to screen for symptoms of O157:H7 illness. This helps sick youngsters get prompt treatment and prevents them from infecting others.

For further information on safe food handling, call USDA's Meat and Poultry Hotline 800-535-4555, 10 to 4 weekdays, ET.

Source: U.S. Department of Agriculture, July 1995.

Protecting Your Children

What you should know about *E. coli* O157:H7

by Mary Ann Parmley, U.S. Department of Agriculture

What do you as a parent need to know about *E. coli* O157:H7? First, this food-borne bacteria is not an isolated phenomena. Children and adults are getting sick from eating fast food hamburgers, some have contracted the illness from raw milk, and some children have gotten sick from ground meat cooked at home.

Second, O157 has caused some real tragedies since the early 1980's. Children have died from complications like HUS (hemolytic uremic syndrome) which can cause kidney failure and other grave problems. Other youngsters survived but with serious health problems. What's going on?

Why an *E. coli* epidemic?

Epidemiologists who study the spread of disease say some aspects of modern food production make these kinds of outbreaks more likely. Food is mass produced and as a result bacteria can easily spread through large volumes of product. People eat out more at high-volume restaurants which exposes hundreds to any mistake in food preparation.

While we are still learning about *E. coli* O157:H7 and improving the meat inspection system, there are several basic safe cooking and handling instructions that can help protect your family.

Parents, Please

Inspect hamburgers - At home or eating out, make sure burgers are done. That means brown or gray in the middle. The *E. coli* bacteria is killed by higher cooking temperatures (160° F).

Cooking meat at home - Tomato or barbecue sauce turns a meat mixture red, making it harder to see if the meat is done. Cook these dishes thor-



Cut into or break open meat to check for doneness. Teach older children to check their own burgers.

oughly to a bubbling, steamy state. Poultry and fish should always be thoroughly cooked too.

Microwave carefully - Cover, rotate foods and let them stand after you take them out of the oven to ensure thorough cooking. Food, especially meats, cooked in the microwave should be hot and steaming.

At the Grill - Meat patties can look done on the outside but still have some pink inside. Slice to the center to make sure no pink remains. Serve cooked food with clean plates and utensils.

Wash your hands with hot, soapy water before preparing food or eating, particularly after using the bathroom or diapering a child. Also...wash your hands, utensils and work areas before and after contact with raw, meat, poultry or fish.

Milk - Raw milk can contain disease organisms including *E. coli* O157:H7. Use only pasteurized milk.

Water - Use only safe, treated water. Wild animals can carry *E. coli* in their systems and infect streams and ponds.

Fruits and vegetables - Wash all fruits and vegetables before eating.

If Your Child Is Sick

Bloody diarrhea, the chief sign of *E. coli* O157:H7, is not normal for any young child. So if your youngster has blood in the stool or diarrhea with severe abdominal pain, get medical help immediately.

Dr. Phillip Tarr, a pediatrician at Seattle Children's Hospital and Medical Center active in O157 research, advises parents to get a child with severe diarrheal illness to the pediatrician, family doctor or clinic promptly.

Make sure the practitioner has a stool sample tested. Quick diagnosis of O157 is critical since remedies for other kinds of diarrhea may make diagnosis and treatment of this illness more difficult.

Most people recover from O157 in about a week, but some 10 percent of patients, often children, develop complications like kidney problems and anemia which can be life-threatening. Complications from O157 are also a grave danger to the elderly.

Dr. Patricia Griffin, M.D., with the Centers for Disease Control, says you should remember that O157 can be transmitted from one infected person to another. Generally, you need to be careful to wash your hands after changing a sick child's diapers or cleaning up bed or bathroom accidents. Your health practitioner can provide detailed infection-control instructions.

For more information
on food safety, call the
**USDA Meat and Poultry
Hotline**, tollfree, at
1-800-535-4555.

Day Care And Food Safety

FACTS FROM THE U.S. DEPARTMENT OF AGRICULTURE

Care-Givers & Children Should Wash Hands:



- Whenever they come in contact with body fluids
- After toileting or changing diapers (Also wash the hands of the *diapered* child)
- After assisting a child with toileting
- Before handling food and after handling raw meat, poultry or fish
- Before and after eating meals and snacks
- After handling pets or other animals

To help prevent problems caused by foodborne bacteria like *E. coli* O157:H7 and other harmful strains, child care staff and children should wash their hands frequently during the day.

(NAPS) — Every morning, nearly half of the children under five years old in this country are taken to a child care center or a family day care home. As a parent, how do you know the food that's served is safe?

According to Dr. J. Glenn Morris, Jr. of the U.S. Department of Agriculture's Food Safety and Inspection Service, "*Parents can get a pretty good idea of their child's risk of getting sick from food by seeing how well their child care provider pays attention to the basic rules of cleanliness and safe food handling.*"

As a parent, you can check out your child care provider by observing:

- How often do care-givers and children wash their hands? Staff and children should wash hands whenever they come in contact with body fluids; after toileting or changing diapers; before handling, preparing or touching food; before and after touching raw meat, poultry or fish; before and after eating meals and snacks; after handling pets.

- Does your child care provider clean and disinfect areas where children play and eat?

- Are diaper-changing areas separate from eating areas? Keeping these areas separate helps prevent the spread of disease.

- Does your child care provider handle food safely? Child care providers should keep perishable foods such as meat, poultry and fish refrigerated or frozen, then thaw in the refrigerator or microwave; keep raw foods separate from other foods to prevent the spread of bacteria; thoroughly wash anything that touches raw foods and make sure raw foods are thoroughly cooked. Hamburger, for instance, should be cooked until there is no pink in the center. Hot foods should be kept hot and leftovers refrigerated promptly in small, shallow containers to speed cooling.

"Parents and providers can get reminders on safe food handling by checking out the new '*Safe Handling Label*' now included on packages of raw meat and poultry sold in grocery stores," says Dr. Morris.

People interested in more information on safe food handling can call the USDA Meat and Poultry Hotline at 1-800-535-4555, weekdays from 10-4 p.m., E.T.

CONSUMER GUIDELINES

COLD STORAGE TIMES GROUND MEAT AND GROUND POULTRY

Refrigerator (40° F or below)

Product	Days
Uncooked ground meat and ground poultry (bulk or patties)	1 to 2
Cooked ground meat and ground poultry (hamburgers, meat loaf and dishes containing ground meats)	3 to 4

Freezer (0° F or below)

Product	Months
Uncooked ground meat and ground poultry (bulk or patties)	3 to 4
Cooked ground meat and ground poultry (hamburgers, meat loaf and dishes containing ground meats)	2 to 3

INTERNAL TEMPERATURES FOR SAFE COOKING

Product	Temperature
Uncooked ground meat	160° F
Uncooked ground poultry	165° F
All cooked leftovers, reheated	165° F

Developed by

Food Marketing Institute and American Meat Institute
800 Connecticut Avenue, N.W.
Washington, DC 20006
Post Office Box 3556
Washington, DC 20007

in cooperation with

National Live Stock & Meat Board
444 N. Michigan Avenue
Chicago, IL 60611

U. S. Department of Agriculture
Food Safety and Inspection Service
Extension Service
14th Street & Independence Avenue, S.W.
Washington, DC 20250

Food and Drug Administration
5600 Fishers Lane
Rockville, MD 20857

For more information about the safe handling and preparation of ground meat and ground poultry, call USDA's Meat and Poultry Hotline toll-free at:

1-800-535-4555

10:00 a.m. to 4:00 p.m. Eastern time,
Monday through Friday
or contact your local Cooperative Extension Service Office

Bacteria are part of our environment. Where there is food there may be bacteria. Proper food handling and cooking is the best way to prevent foodborne illness.

Generally, most at risk for developing foodborne illness are children, the elderly and those who have chronic illnesses or compromised immune systems.

ILLUSTRATOR, SUSIE DUCKWORTH

A Consumer Guide to Safe Handling and Preparation of GROUND MEAT and GROUND POULTRY

COOL IT!



Ground meat and ground poultry are more perishable than most foods. In the danger zone between 40° and 140° F, bacteria can multiply rapidly. Since you can't see, smell or taste bacteria, keep the products cold to keep them safe.

Safe Handling

- Choose ground meat packages that are cold and tightly wrapped. The meat surface exposed to air will be red; interior of fresh meat will be dark.
- Put refrigerated and frozen foods in your grocery cart last and make the grocery store your last stop before home.
- Pack perishables in an ice chest if it will take you more than an hour to get home.
- Place ground meat and ground poultry in the refrigerator or freezer immediately.
- Defrost frozen ground meats in the refrigerator—never at room temperature. If microwave defrosting, cook immediately.

Safe Storage

- Set your refrigerator at 40° F or colder and your freezer at 0° F or colder.
- Keep uncooked ground meat and ground poultry in the refrigerator; cook or freeze within 1 to 2 days.
- Use or freeze cooked meat and poultry stored in the refrigerator within 3 to 4 days.

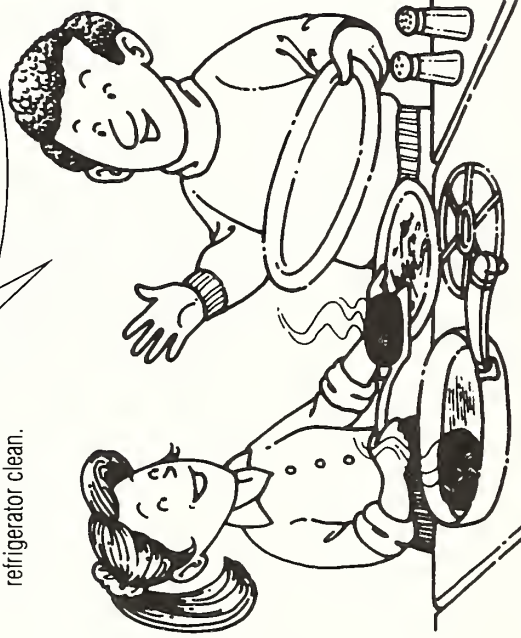
Go for a walk?
I'd love to.
But first, let me put my
groceries away.

CLEAN IT!

Keep EVERYTHING clean—hands, utensils, counters, cutting boards and sinks. That way, your food will stay as safe as possible.

- Always wash hands thoroughly in hot soapy water before preparing foods and after handling raw meat.
- Don't let raw meat or poultry juices touch ready-to-eat foods either in the refrigerator or during preparation.
- Don't put cooked foods on the same plate that held raw meat or poultry.
- Wash utensils that have touched raw meat with hot, soapy water before using them for cooked meats.
- Wash counters, cutting boards and other surfaces raw meats have touched. And don't forget to keep the inside of your refrigerator clean.

Stop! Let me
bring you a clean plate
before you take the meat
out of the pan.



COOK IT!

Let's make sure
this cooked ground meat
has no more pink!



Cooking kills harmful bacteria. Be sure ground meat and ground poultry are cooked thoroughly.

Cook it safely

- The center of patties and meat loaf should not be pink and the juices should run clear.
- Crumbled ground meats should be cooked until no pink color remains.
- Ground meat patties and loaves are safe when they reach 160° F in the center; ground poultry patties and loaves, 165° F.

Cook it evenly

- During broiling, grilling, or cooking on the stove, turn meats over at least once.
- When baking, set oven no lower than 325° F.
- If microwaving, cover meats. Midway through cooking, turn patties over and rotate the dish; rotate a meat loaf; and stir ground meats once or twice. Let microwaved meats stand to complete cooking process.

After cooking, refrigerate leftovers immediately. Separate into small portions for fast cooling.

To reheat all leftovers, cover and heat to 165° or until hot and steaming throughout.

.....

RECOMENDACIONES PARA EL CONSUMIDOR

PERIODO DE REFRIGERACION PARA LA CARNE MOLIDA DE RES Y LA DE AVES

El refrigerador (40° F o más baja.)

Producto	Días
Carne molida de res y de aves cruda, a granel o en hamburguesa	1 a 2
Carne cocida de res y de aves (hamburguesas, "meatloaf" y otras recetas que contienen carne molida)	3 a 4

El congelador (0° F o más baja)

Producto	Meses
Carne molida de res y de aves cruda, a granel o en hamburguesa	3 a 4
Carne cocida de res y de aves (hamburguesas, "meatloaf" y otras recetas que contienen carne molida)	2 a 3

.....

TEMPERATURAS INTERNAS PARA COCINAR SIN PELIGRO

Producto	Temperatura
Carne de res molida y cruda	160° F
Carne de aves molida y cruda	165° F
Productos cocidos recalentados	165° F

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Producida por

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Washington, DC 20250

Food and Drug Administration
5600 Fishers Lane
Rockville, MD 20857

Para más detalles

sobre el manejo sanitario y la preparación de carne molida de res y de
aves, llame gratis a la línea telefónica de emergencia del USDA al:

1-800-535-4555

10:00—4:00 de la tarde (horario del este),
de lunes a viernes o comuníquese con la oficina más cercana de
Cooperative Extension Service Office

Las bacterias son parte de nuestro medio ambiente.
Donde hay comida puede haber bacteria. Para evitar enfermedades
producidas en los alimentos, se debe manejar la comida
correctamente. Generalmente, los niños, las personas mayores de
edad, las que padecen de enfermedades crónicas y las que tienen
el sistema inmune delicado son las que corren mayor riesgo de
desarrollar enfermedades producidas en los alimentos.

Manual para el Consumidor para la Preparación Saludable de

CARNE MOLIDA DE RES Y DE AVES

LA REFRIGERACION



**¡Ir de paseo!
Me encantaría. Pero
primero déjame poner
mis comestibles en el
refrigerador.**

- Consuma o congele la carne cocida que ha sido mantenida en el refrigerador por un máximo de 3 ó 4.
- Para conservar mejor la carne molida cruda, guárdela en el congelador por un máximo de 3 ó 4 meses; la carne cocida por un máximo de 2 ó 3 meses.

La carne molida, de res y de aves se deteriora más rápido que otros productos alimenticios. La zona peligrosa es cuando la temperatura está entre los 40° y los 140° F, donde la bacteria puede crecer rápidamente. Debido a que la bacteria no se puede ver, oler o saborear, refrigere todos los productos para mantenerlos fuera de peligro.

Manejo Seguro

- Elija los paquetes de carne molida que estén frescos y bien empacados. La superficie de la carne expuesta al aire será roja y el interior de la carne será más oscuro.
- Recoja los alimentos congelados y los que requieren refrigeración al final de su compra antes de pagar. Su visita al mercado debe ser su última parada antes de ir a la casa.
- Ponga los alimentos que se pueden deteriorar, en una caja con hielo si tarda más de una hora en regresar a su casa.
- Guarde la carne molida de res y de aves en el refrigerador o congelador inmediatamente.
- Descongele la carne molida dentro del refrigerador, nunca a temperatura ambiente. Si usa horno de microondas para descongelar la carne, cocínela inmediatamente.

Almacenamiento Seguro

- Mantenga la temperatura del refrigerador a 40° F, y la del congelador a 0° F o más baja.
- Mantenga la carne cruda molida de res y de aves en el refrigerador por un máximo de 1 ó 2 días antes de cocinarla o congelarla.

LA COCCION



La cocción mata las bacterias dañinas. Asegúrese que la carne molida de res y de aves esté completamente cocida.

Cocine sin peligro

- El centro de las hamburguesas y del "meatloaf" no deben estar crudos.
- La carne molida debe cocinarse hasta que el color rosado desaparezca del centro.
- Las hamburguesas y el "meatloaf" requieren una temperatura de 160° F en el centro, y la carne molida de aves requiere una temperatura de 165° F.

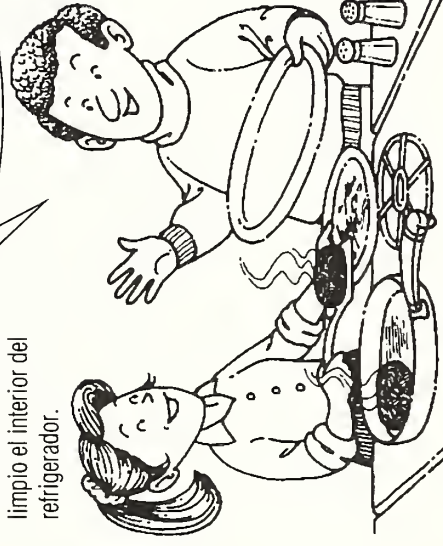
Cocine Uniformemente

- La carne que cocine en el horno, en la sartén o a la parrilla, se debe voltear, por lo menos una vez.
- Mantenga el horno a no menos de 325° F cuando prepare carnes asadas.
- Cuando cocine en el horno de microondas, debe cubrir la carne. A la mitad del proceso, volteo o revuelva la carne una o dos veces, y de la vuelta al recipiente. Una vez cocida la carne, deje reposar para completar el proceso de cocción.

Después de servir, refrigere inmediatamente las sobras en porciones pequeñas para enfriar rápidamente.

Para recalentar las sobras, tápelas y recalientelas a 165° F o hasta que salga vapor y estén bien caliente.

**¡Espera! Déjame
que te traiga un plato limpio
antes que saques la carne de
la sartén.**



Factsheet

USDA's Food Safety
and Inspection Service--
Gathering the facts to fight *E. coli* O157:H7

Since the *E. coli* O157:H7 bacteria was first identified as a pathogen affecting people in the early 1980s, the Food Safety and Inspection Service has been researching its surveillance and control. Many outbreaks have been linked to the meat products FSIS regulates.

Following the major Western States outbreak in January 1993 (some 700 persons affected, 4 deaths), FSIS sharply increased its efforts both to learn how this bacteria spreads through the environment and to prevent meat foods becoming contaminated with it in processing.

Reviewing major efforts, FSIS has:

- 1982 to present -
Funded direct research, worked cooperatively with universities and reviewed the efforts of private companies in efforts to develop accurate "quick tests" to detect the pathogen on meat products.
- Fall 1993 -
Mandated **safe handling labels** for all raw meat and poultry products. Partially pre-cooked items must be labelled too. The labels remind consumers of basic safe refrigeration, handling, cooking and storing rules for these perishable items.
- Fall 1994 -
Declared the *E. coli* O157:H7 bacteria an "**adulterant**," won a court challenge on the issue, and now meat known to contain the bacteria can not legally be sold.
- October 1994 -
Started a projected 5,000 sample testing program—half the tests in meat plants, half at retail stores—to **test raw hamburger for *E. coli* O157:H7**.
- Fall 1994 to present -
Allowed the meat industry greater latitude in proposing new in-plant wash, rinse and sanitizing procedures. As a result, new **in-plant bacteria-killing treatments** have been developed in record time. Several look promising in testing.
- February 1995 -
Published a sweeping **proposed rule** in the Federal Register, asking for comments on how the agency proposes to **substantially revamp and revitalize meat and poultry inspection**, emphasizing prevention of bacterial contamination with foodborne disease agents like *E. coli* O157:H7.
- Spring-summer 1995 -
After publishing the new proposal, the agency has held a series of **information briefings, scientific conferences and an open public hearing** to focus the attention of interested and affected parties on how the new rule could be put into action to better protect the public from foodborne illness.

A two-day public hearing, at which some 100 different groups presented testimony, completed the 5-month public comment period which ends July 5, 1995. Publication of the final rule on inspection reform is expected late 1995. The new system would phase in beginning January 1996.

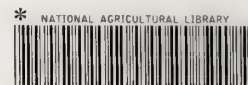
For further information, call:

**Jacque Knight
FSIS News Bureau
Washington, D.C.
202 720-9113.**

See other side for a public affairs officer in your region

July 1995

United States Department of Agriculture
Food Safety and Inspection Service



USDA PHONE NUMBERS FOR
USE IN OUTBREAKS OF FOODBORNE ILLNESS

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South Western Dallas, TX	AR, KS, LA, NE MO, NM, OK, TX	Yves Gerem	214-767-1054
North Central Des Moines, IA	IL, IN, IA, MI, OH, MN, WI	J. P. Porter	515-284-6300
South Eastern Atlanta, GA	AL, FL, GA, KY, MS, NC, PUERTO RICO, SC, TN, VIRGIN ISLANDS, WVa	Mike Groutt	404-347-2906